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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		1-2001	ESTABLISHMENT NO. AND NA 67-482-21, ETS.George Bru			CITY Strasbourg	
FOREIGN PLANT REVIEW FORM	05-1	1-2001	07-402-21, E13.0001gc B10	ick		COUNTRY France	
NAME OF REVIEWER Dr.S.P.Singh		OF FORE harles Fe	IGN OFFICIAL TTETA		EVALUATION Acceptable Re-	ceptable/ Unacc	ceptable
CODES (Give an appropriate code for each r A = Acceptable			below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	notv
1. CONTAMINATION CONTROL			ontamination prevention	28 A	Formulations		55
				29	Dealer in a read of		A 56
(a) BASIC ESTABLISHMENT FACILITIES			ent Sanitizing	A	Packaging materi		A
Water potability records	01 A		handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 O	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ns —————	59 A
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGR		Inspector monitor	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ls	63 A
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 A
Temperature control	10 A	Animal	identification	37 O			
Lighting	11,	Antemo	rtem inspec. procedures	36 O			67 A
Operations work space	12 A	Antemo	rtem dispositions	39 O	Post-processing handling		68 A
Inspector work space	13 A	Humane	Slaughter	40)	Incubation procedures		69 A
Ventilation	14 A	Postmo	rtem inspec. procedures	41)	Process. defect a	ctions - plant	70 A
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing contro	ol - inspection	71 A
Equipment approval	16 A	Conden	nned product control	43 O	5. COMPLIANCE/EC	CON. FRAUD CONTRO	ж
(b) CONDITION OF FACILITIES EQUIPMENT	r	Restrict	ed product control	440	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 O	Inspector verificat	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	s	74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	470	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	reporting procedures	46 O	Control of securit	γ items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 O	Shipment security	/	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	วก	79 A
Outside premises	24 A		PROCESSED PRODUCT CONTROL		*Equal to* status		80 A
(c) PRODUCT PROTECTION & HANDLING	-4 i	Pre-bor	ning trim	S1 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 O	Contro	of restricted ingredients	54 A	COMMENTS MADE	ON REVERSE	
							

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EW DATE	ESTABLISHMENT NO. AND NA	ME		CITY Josselin	
FOREIGN PLANT REVIEW FORM	05-	15-2001	56-091-01, Olympig			COUNTRY France	
NAME OF REVIEWER		E OF FORE	IGN OFFICIAL		EVALUATION	ceptable/	
Dr.S.P.Singh CODES (Give an appropriate code for each)	L		<u> </u>			review Unac	ceptable
A = Acceptable M = Margin		U = Unacceptable	N	= Not Reviewed	O = Does not a	pply	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 O
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 O
Chlorination procedures	02 O	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E:	STABUSHMENT SANITATION PROGR	AM	Inspector monitor	ring	60 O
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	rational sanitation	34 A	Processing equipo	ment	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ls	63 0
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal	identification	37 A	Container closure exam		66 O
Lighting	11/4	Antemortem inspec. procedures			Interim container handling		67 O
Operations work space	12 A	Antemo	ortem dispositions	39 A	Post-processing handling		O 68
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	ol inspection	71 O
Equipment approval	16 A	Conder	nned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product control	44 A	Export product id	entification	72 O
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verification	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	S	74 O
Product contact equipment	19 A	Residue	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures	47 A	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	e reporting procedures	48 A	Control of securit	γ items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	<u> </u>	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	วก	79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		*Equal to* status		80 A
(c) PRODUCT PROTECTION & HANDLING	<u> </u>	Pre-boo	ning trim	51 A	Imports		81 O
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 O			
Sanitary dressing procedures	27 A	Contro	of restricted ingredients	54 O	COMMENTS MAD	E ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAM	16		CITY LampaulGuimli	a
FOREIGN PLANT REVIEW FORM	05-1	16-2001	29-097-01, ETS.Lous Gad			COUNTRY France	
NAME OF REVIEWER Dr.S.P.Singh		e of Fore cric David	IGN OFFICIAL		EVALUATION Acceptable X Acc	ceptable/ Unacc	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	ρρίγ
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 M	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 M	Packaging materi	als	56 O
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 O
Chlorination procedures	02 O	Product	reconditioning	31 M	Label approvals		58 O
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) Es	STABLISHMENT SANITATION PROGRA	М	Inspector monitor	ring	60 O
Sanitizers	05 M	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	is	63 0
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	;	65 O
Temperature control	10 A	Animal	identification	37 A	Container closure exam		66 O
Lighting	11,	Antemo	ortem inspec. procedures	34 A	Interim container	handling	67 O
Operations work space	12 A	Antemo	ortem dispositions	39 A	Post-processing h	nandling	68 O
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 M	Process, defect actions - plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	ol – inspection	71 O
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/EC	ON, FRAUD CONTROL	
THE CONDITION OF FACILITIES EQUIPMEN		Restrict	ed product control	44	Export product id	entification	72 O
Over-product ceilings	17 M	Returne	ed and rework product	45 A	Inspector verification	tion	73 A
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificates	s	74 O
Product contact equipment	19 A	Residue	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	e reporting procedures	48 A	Control of securit	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	1	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 O
Outside premises	24 A		PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	 i	Pre-bor	ning trim	51 A	Imports		81 O
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	33			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 O	COMMENTS MADE	E ON REVERSE	1

FOREIGN PLANT REVIEW FORM (reverse)	•	ESTABLISHMENT NO. AND NAME 29-097-01, ETS.Lous Gad		CITY LampaulGuimlia COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FORE Dr.Eric David		EVALUATION Acceptable X Acc	ceptable/ review Unacceptable

COMMENTS:

M=05-Bleeding Station knife sanitizer was not maintained at 82C temperature and overflow was not provided when necessary to prevent organic build-up.

- M=17- Dripping condensation was observed in one of the carcass cooler- no direct product contamination.
- M=18- Overhead structures (ducts, beams and pipes) were observed to contain dirt and residue material.
- M=28- Cross- Contamination of head and feet of carcasses from dressing floor was observed, and workers boot was touching head area of carcass.
- M = 29-Automatic split saws were not provided hot water for sanitizing purposes, therefore saws were not sanitized between carcasses during dressing procedures.
- M=31- Products from floor in cutting and boning area were collected together to be reconditioned later. No re-conditioning table and light were provided.
- M=41- Mandibular Lymph nodes on heads were not examined properly and only one side (left) was cut examined.

U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	ΙE	10	CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	05.1	17-2001 29-027-01, ETS.Socopa			C	Chat-Du-Faou	
FOREIGN PLANT REVIEW FORM	05-1	17-2001	29-027-01, E13.30copa			COUNTRY France	
NAME OF REVIEWER	NAM	OF FORE	I IGN OFFICIAL		EVALUATION		
Dr.S.P.Singh	L	ierre Le S			X Acceptable Re-rev	otable/ view Unacc	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin.			below) U = Unacceptable	N :	= Not Reviewed C	O = Does not ap	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		\$5 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging material	Is	56 O
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	nation	57 O
Chlorination procedures	02 O	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims	s	59 OA
Hand washing facilities	o4 A	(d) Es	STABLISHMENT SANITATION PROGRA	M	Inspector monitoring	ng	O 60
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedul	les	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	ent	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing records	<u> </u>	63 O
Pest control program	06 A	Waste	disposal	36 A	Empty can inspection		64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	,,	65 O
Temperature control	10 A	Animal	identification	37 A	Container closure e	exam	66 O
Lighting	11 _A	Antemo	ortem inspec, procedures	36 A	Interim container handling		67 O
Operations work space	12 A	Antemo	ortem dispositions	39 A	Post-processing ha	indling	68 O
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedu	ıres	69 O
Ventilation	14 A	Postmo	rtem inspec, procedures	41 A	Process. defect ac	tions – plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control	inspection	710
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECO	IN. FRAUD CONTRO	-
(b) CONDITION OF FACILITIES EQUIPMENT	i	Restrict	ed product control	44 A	Export product idea	ntification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verification	on	73 A
Over-product equipment	16 A		3. RESIDUE CONTROL		Export certificates		74
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplio	ng procedures	47 A	Inspection supervis	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	79 A
Outside premises	24 A		PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 O			
Sanitary dressing procedures	27 A	Contro	of restricted ingredients	54 O	COMMENTS MADE	ON REVERSE	

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EW DATE	ESTABLISHMENT NO. AND NA	AWE		CITY Pouldreuzic	
FOREIGN PLANT REVIEW FORM	05-1	18-2001	29-225-01, ETS. Henaff			COUNTRY France	
NAME OF REVIEWER	NAME	OF FORE	IGN OFFICIAL		EVALUATION		
Dr.S.P.Singh	1	eleton G			X Acceptable Re-e	review Unac	ceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	ιρρίγ
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	ns	59 A
Hand washing facilities	04 A	(d) E:	STABLISHMENT SANITATION PROG	RAM	Inspector monitor	ing [*]	A
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	rational sanitation	34 A	Processing equipr	nent	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ls	63 A
Pest control program	80 A	Waste	disposat	36 A	Empty can inspection		64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 A
Temperature control	10 A	Animal	identification	37 A	Container closure	exam	66 A
Lighting	11 A	Antemo	ortem inspec. procedures	36 A	Interim container handling		
Operations work space	12 A	Antemo	ortem dispositions	39 A			68 A
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		69 A
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		70 A
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	l inspection	71 A
Equipment approval	16 A	Conder	nned product control	43 A	5. COMPLIANCE/EC	ON, FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 _A	Returne	ed and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	16 A		3. RESIDUE CONTROL		Export certificates	3	74 A
Product contact equipment	19 A	Residue	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures	47 A	Inspection supervi	ision	76 A
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of security	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	,	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	าด	79 A
Outside premises	24 A		PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boo	ning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 A	Contro	l of restricted ingredients	S4 A	COMMENTS MADE	ON REVERSE	

REVIEW DATE | ESTABLISHMENT NO. AND NAME

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	E	CITY	
INTERNATIONAL PROGRAMS	05-2	21-2001	40-088-03, ETS.Junca		Dax	
FOREIGN PLANT REVIEW FORM			·		COUNTRY France	
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION	
Dr.S.Singh`		Dongny M			Acceptable X Re-review Unac	ceptable
CODES (Give an appropriate code for each a A = Acceptable			U = Unacceptable	N :	= Not Reviewed O = Does not a	ιρρίγ
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 O	Product	reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims	59 A
Hand washing facilities	04 M	(d) ES	STABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 M
Sanitizers	05 A	Effectiv	re maintenance program	33 M	Processing schedules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 M	Processing records	63 A
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal	identification	37 O	Container closure exam	66 A
Lighting	114	Antemo	ortem inspec, procedures	36 O	Interim container handling	67 A
Operations work space	12 A	Antemo	ortem dispositions	39 0	Post-processing handling	68 A
Inspector work space	13 A	Humane	e Slaughter	40 O	Incubation procedures	
Ventilation	14 A	Postmo	rtem inspec, procedures	41 O	Process, defect actions plant	70 A
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control - inspection	71 A
Equipment approval	16 A	Conden	nned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTRO	
(6) CONDITION OF FACILITIES EQUIPMENT	r	Restrict	ed product control	44	Export product identification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 O	Inspector verification	73 M
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 M	Samplin	ng procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue	e reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 O	Shipment security	78 A
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Outside premises	24 A		I. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
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Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredi	ents identification	53 A		
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	1

EODERON BLANTE DEVIEW FORM		ESTABLISHMENT NO. AND NAME		CITY Dax
FOREIGN PLANT REVIEW FORM (reverse)	05-21-2001	40-088-03, ETS.Junca		COUNTRY France
NAME OF REVIEWER Dr.S.Singh`	NAME OF FORE Dr. Dongny, M		EVALUATION Acceptable X Acc	ceptable/ Unacceptable

COMMENTS:

M=04-Hand washing facilities in change room (locker-bathroom) was not supplied with hot water and in other places hand wash facilities warm water supply was not in operation.

- M=20- Freezer and cooler doors broken in the corners-need attention.
- M=28-Condensation in cooking area over open kettles was observed.
- M=33-Effective maintenance program was lacking to keep flaking paint and damaged doors etc.
- M=35-Operational sanitation was not documented or recorded in SSOP.
- M=60 and 73-Inspector from DGAI visits only when needed for export-no daily inspection coverage.
- M=76-Inspection supervision for processing facilities provided two or three times a year.

U.O. OFOLOTHANIT OF ACOUSTIC THOS	DCV	MA DATE	CCTABLICUMENT NO. AND MAL	10		6/72/	
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE 21-2001	ESTABLISHMENT NO. AND NAN 40-143-50, Earl Les Genets	ΛE		CITY Limothe	
FOREIGN PLANT REVIEW FORM	05-2	21-2001	40-143-30, Eatt Les Gellets			COUNTRY France	
NAME OF REVIEWER Dr.S.P.Singh		OF FORE	IGN OFFICIAL iaud			reptable/ Unac	cceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	ιρρίγ
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Water potability records	01 A	Product	handling and storage	30 N	Laboratory confirm	mation	57 O
Chlorination procedures	02 O	Product	reconditioning	31 N	Label approvals		58 O
Back siphonage prevention	03 A	Product	transportation	32 N	Special label clain	ns	59 O
Hand washing facilities	04 A	(d) ES	STABUSHMENT SANITATION PROGRA	w	Inspector monitor	ing	60
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	.06 .A	Preoper	ational sanitation	34 N	Processing equipr	nent	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 N	Processing record	s	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspec	tion	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 0
Temperature control	10 A	Animal	identification	37 N	Container closure	exam	66
Lighting	11,	Antemo	rtem inspec. procedures	38 N	Interim container	handling	67 O
Operations work space	12 A	Antemo	ortem dispositions	39 N	Post-processing h	andling	68 O
Inspector work space	13 O	Humane	e Slaughter	40 N	Incubation proced	lures	69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 N	Process, defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 N	Processing contro	l inspection	71 O
Equipment approval	16 A	Conden	nned product control	43 NA	5. COMPLIANCE/EC	ON. FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMENT	τ	Restrict	ed product control	44 N	Export product ide	entification	72 O
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Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 O
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	470	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of security	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 O	Shipment security	•	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 O	Species verification	on	79 O
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ing trim	51 O	Imports		81 O
Personal dress and habits	25 N	Boneles	ss meat reinspection	52 O			
Personal hygiene practices	26 N	Ingredie	ents identification	53 O			
Sanitary dressing procedures	27 N	Control	of restricted ingredients	54 O	COMMENTS MADE	ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	ΙE		CITY Brive	
•	05-	-22-01	19-031-02, Rougie Bizac Inter	nation	ıal	COUNTRY	
FOREIGN PLANT REVIEW FORM						France	
NAME OF REVIEWER Dr.S.P.Singh		e of Fore icholas C	IGN OFFICIAL Salvagrac			ceptable/ review Unac	ceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin		below) U = Unacceptable	N	= Not Reviewed	O = Does not a	ιρρίγ	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 O	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	ns	59 A
Hand washing facilities	04 A	(d) ES	STABLISHMENT SANITATION PROGRA	M	Inspector monitor	ring	60 A
Sanitizers	05 A	Effectiv	re maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ls	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 A
Temperature control	10 A	Animal	identification	37 O	Container closure	exam	66 A
Lighting	11 _A	Antemo	ortem inspec, procedures	38 O	5 Intentit container handling		67 A
Operations work space	12 A	Antemo	ortem dispositions	39 O	Post-processing h	andling	68 A
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation proced	lures	69 A
Ventilation	14 A	Postmo	rtem inspec, procedures	41 O	Process. defect a	ctions plant	70 A
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing contro	ol inspection	71 A
Equipment approval	16 A	Conden	nned product control	43 O	5. COMPLIANCE/EC	ON. FRAUD CONTRO	DL
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ted product control	40	Export product ide	entification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 O	Inspector verificat	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	3	74 A
Product contact equipment	19 A	Residue	e program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 O	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	e reporting procedures	48	Control of security	y items	77 A
Antemortem facilities	0	Approv	al of chemicals, etc.	49 O	Shipment security	<i>'</i>	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verification	on	79 A
Outside premises	24 A		. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
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Sanitary dressing procedures	27 O	Contro	of restricted ingredients	54 A	COMMENTS MADE	ON REVERSE	